Fun and Fancy

Recipes by Mary Lee Taylor
Dear Friend,

Welcome to a wonderful new experience—the fun of fancy cooking that doesn’t take lots of extra time and work! Main dishes so glamorous you’ll serve them proudly. Gorgeous desserts, beautiful to see and luscious to eat. Party treats, professionally perfect. Luxury touches—candies, sauce, topping, dressing. Even some invitingly “dressed up” vegetables!

And you make all these exciting things so easily with PET Evaporated Milk. Concentrated, double-rich, with golden cream in every drop, PET Milk works wonders in cooking that no other form of milk can equal. In fact, there’s just no easier way to the fun of making something special without extra work—or to create fancy super-specials with such perfect results.

Fun, fancy, or family fare—you’ll be so pleased with the good things you make with double-rich PET Milk!

Mary Lee Taylor

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**Altitude Note:** You’ll have perfect success with all of the recipes in this book in any altitude up to 3,000 feet. If you live in a higher altitude and recipe says “see altitude note . . .” write for specially adjusted recipe, stating altitude at which you live and name of recipe desired. Write Pet Milk Co., Dept. 1499, Arcade Bldg., St. Louis 1, Mo.
Candies — FAILPROOF, FUN TO MAKE!

MARSHMAL-O-FUDGE

1. Mix in a heavy 2-quart saucepan:
   - 2 1/4 cups sugar
   - 1/4 cup butter or margarine
   - 3/4 cup PET Evaporated Milk
   - 5-oz. jar marshmallow creme (1 cup)

2. Cook and stir to a full, all-over boil. Boil and stir over medium heat 5 minutes. Take off heat.

3. Stir in:
   - 6-oz. pkg. semi-sweet chocolate pieces

4. Stir until chocolate is completely melted and blended into mixture.

5. Pour into buttered 8 or 9-inch pan. If desired, press shelled nuts into top of fudge. Cool thoroughly. Cut into about 2 to 3 dozen pieces. Makes 2 lbs.

DOUBLE FUDGE BALLS

1. Put into a 2-quart bowl or saucepan:
   - 6-oz. pkg. semi-sweet chocolate pieces

2. Set bowl or saucepan in pan of hot (not boiling) water over low heat. Heat, stirring now and then, until chocolate melts. Take bowl or saucepan from water.

3. Stir in gradually:
   - 3 Tablesp. corn syrup
   - 1/2 cup PET Evaporated Milk
   - 1 teasp. vanilla

4. Mix in until smooth:
   - 1/2 cup powdered sugar

5. Add:
   - 1 cup finely cut nuts

6. Mix in, about 1/4 at a time:
   - 2 1/2 cups vanilla wafer crumbs (1/2 lb.)

7. Mix well. Let stand at room temperature about 1/2 hour. Shape with hands into 1-inch balls.

8. Roll balls, one at a time, in:
   - 1/2 cup chocolate decorettes or 1 cup finely cut nuts

9. Chill about 1/2 hour before serving, or keep chilled until ready to serve. Makes 4 1/2 doz. balls.
STEAK ROLLS WITH MUSHROOM SAUCE

1. Cook according to package directions.

2. Brown 2 to 3 min. on each side in a heavy 10-inch skillet.

3. Sprinkle on browned steaks.

4. Put equal parts of drained vegetable on the steaks. Bring ends of steaks up around vegetable and fasten with toothpicks. Keep warm.

5. Stir into drippings in skillet until well blended.

6. Cook and stir over low heat until mixture begins to bubble. Take from heat.

7. Stir in, a little at a time.

HERB STUFFED POTATOES
(See Photograph Opposite)

1. Turn on oven and set at 400 (hot).
2. Wash and dry 4 large baking potatoes
3. Rub skins with soft shortening. Bake about 1 hour, or until potatoes feel soft.
4. As soon as baked, cut a small lengthwise slice from top of each potato. Scoop out potato, do not break skin. Save the 4 large shells.

5. Mash potatoes with

\[
\begin{align*}
\frac{1}{2} \text{ cup PET Evaporated Milk} & \quad \text{(see note)} \\
2 \text{ Tablesp. butter or margarine} & \\
\frac{1}{2} \text{ teasp. finely crumbled rosemary} & \\
\frac{1}{2} \text{ teasp. onion salt} & \\
1 \text{ teasp. salt} & \\
\frac{1}{2} \text{ teasp. pepper} &
\end{align*}
\]

7. Cut into small pieces and put on top of potatoes

\[
1 \text{ Tablesp. butter or margarine}
\]
8. If desired, sprinkle paprika over top. Return to oven and bake at 350 (moderate) for 20 minutes, or until hot. Makes 4 servings.

Note: If necessary, add more PET Milk to make mashed potatoes the way you like them.

Easier Entertaining: The day before, you can follow recipe through Step 7. Cover and keep in refrigerator. Before serving, follow Step 8.

HAWAIIAN HAMBURGERS

1. Turn on oven and set at 350 (moderate).

\[
\begin{align*}
1 \text{ lb. ground lean beef} & \\
\frac{1}{4} \text{ cup catsup} & \\
\frac{1}{4} \text{ cup PET Evaporated Milk} & \\
\frac{1}{2} \text{ teasp. salt} & \\
\frac{1}{8} \text{ teasp. pepper} &
\end{align*}
\]

2. Mix in a 1½-quart bowl

\[
\text{4 canned pineapple slices}
\]
3. Shape mixture into 4 large patties. Put patties into an ungreased 8-inch square baking pan.
4. Top patties with

\[
\text{4 canned pineapple slices}
\]
5. Pour over patties

\[
\frac{1}{4} \text{ cup soy sauce}
\]
6. Bake near center of oven about 30 minutes, or until patties are brown. Drain and serve hot. Makes 4 servings.

Easier Entertaining: 4 to 6 hours before, you can follow Steps 2 through 4 of recipe. Cover and keep in refrigerator. Before serving, follow Steps 1, 5 and 6.
**Main Dishes with Imagination**

**Chicken Puff**
(See Altitude Note on Page 2)

1. Turn on oven and set at 400 (hot).
2. Have ready cut-up frying chicken (2½ to 3 lbs.)
3. Roll in a mixture of:
   - ⅔ cup flour
   - 2 teasp. salt
   - ½ teasp. ground sage
   - ¼ teasp. paprika
   - ½ teasp. ground sage
4. Melt in an 11 x 7-inch baking dish in oven:
   - ⅛ cup margarine or shortening
5. Put chicken into dish, skin side down. Bake, uncovered, near center of oven for 30 minutes.
6. Drain drippings from pan and save ¼ cup.
7. Mix in a 1-quart bowl the:
   - 3 eggs, slightly beaten
   - 1 cup PET Evaporated Milk
   - ⅔ cup water
8. Sift over milk mixture, a little at a time, and stir until flour disappears.
9. Pour batter over chicken. Bake 30 minutes more, or until top is golden brown. Serve at once. Makes 4 servings.

**Pork Birds**

1. Have ready:
   - 4 lean, boneless pork steaks or tenderloin slices (¼ to ½ in. thick)
   - 1 cup very dry, toasted ⅛-in. bread cubes
   - ¼ teasp. ground sage
   - 1 teasp. salt
   - ⅛ teasp. pepper
   - ⅛ cup finely cut onion
   - ⅛ cup finely cut, unpeeled apple
   - ¼ cup PET Evaporated Milk
2. Mix in a 1½-quart bowl...
3. Let mixture stand until bread cubes soak up all the milk. Put one-fourth of stuffing mixture in center of each steak. Bring sides of each steak up over stuffing mixture, and fasten with toothpicks at top.
4. In a 10-inch skillet, brown meat slowly on all sides in...
5. Pour around meat in skillet.
6. Cover and cook over low heat for 20 to 25 minutes, or until pork is tender. Makes 4 servings.

**Buffet Supper Casserole**

1. In a very large saucepan, cook until tender:
   - 4 cups noodles (5 to 6 oz.) in 3 qts. boiling water
   - with 1 Tablesp. salt
2. Drain noodles and let stand.
3. Meanwhile, cook until tender over medium heat in a 10-inch skillet:
   - ½ cup finely cut onion
   - ⅛ cup finely cut green pepper
   - in 1 Tablesp. butter or margarine
4. Add and brown well, stirring now and then:
   - 1 lb. ground lean beef
5. Stir in:
   - 8-oz. can tomato sauce
   - ½ cup catsup
6. Cook, uncovered, over medium heat about 8 minutes, or until mixture thickens.
7. Mix until smooth:
   - two 3-oz. pkg. softened white cream cheese
   - ⅛ cup PET Evaporated Milk
   - ½ cup finely cut onion
   - ¼ cup finely cut, unpeeled apple
   - ⅛ cup PET Evaporated Milk
8. In a greased, 11 x 7-inch baking dish, mix the drained noodles and cream cheese mixture. Spread meat mixture over the top. Bake near center of 375 oven (high moderate) about 10 minutes, or until bubbly hot. Makes about 8 servings.

**Easier Entertaining:** The day before, you can prepare casserole, but do not bake. Cover and store in refrigerator. Increase baking time to 20 to 25 minutes.

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**Glamorous from Start to Finish**

- Chicken Puff
- Whipped Potatoes
- Easy Creamed Peas
- Peach and Lettuce Salad
- Black Angel Pie
- Hot Coffee with PET Evaporated Milk

*Recipes are in this book*
DE LUXE BROWNIES

Choose your favorite brand of brownie mix. Follow package directions for mixing fudgy or chewy brownies, but replace the water with double-rich PET Evaporated Milk and add an extra 2 Tablespoons of PET Milk. Follow package directions for baking.

BROWNIE BAKED ALASKA

(See Altitude Note on Page 2)

1. Follow recipe for DE LUXE BROWNIES (see above), but bake brownies in a greased 10 x 6-inch shallow glass baking dish (see note). Bake near center of 350 oven (moderate) 30 minutes, or until cake pulls from sides of pan. Cool 5 minutes in pan. Turn out on wire rack and cool thoroughly. Do not cut layer.

2. Set oven at 450 (extremely hot).


4. Beat in, about a tablespoon at a time, until stiff and shiny.

5. Put thoroughly cooled brownie layer on a chopping board or cooky pan covered with brown paper.

6. Place on brownie layer.

7. Cut off edges of brownie layer to within ½ inch of ice cream. Spread meringue over ice cream and brownie layer so top and sides are completely covered.

8. Bake near center of oven about 5 minutes, or until meringue is light brown. Cut into 6 or 8 slices and serve at once.

Note: If metal pan is used, bake in 375 oven (high moderate).

Easier Entertaining: The day before, you can make De Luxe Brownies. Keep tightly wrapped in aluminum foil or waxed paper until ready to fix Brownie Baked Alaska.

RASPBERRY JEWELS

1. Chill in ice tray until almost frozen around the edges.

2. Drain and save syrup from.

3. If necessary, add enough water to syrup to make 1 cup. Heat to boiling in a 1-quart saucepan. Take from heat.

4. Add to hot syrup and stir until dissolved.

5. Stir into gelatin mixture.

6. Put ½ cup of gelatin mixture into a 1-quart bowl. Chill until very thick, but not set.

7. Meanwhile, add drained raspberries to rest of gelatin mixture. Pour into 6 dishes holding about ½ cup each. Chill until needed.

8. Put ice-cold milk into a cold 1-quart bowl. Whip with cold rotary beater by hand, or with electric beater at high speed, until fluffy.

9. Add and whip until stiff.

10. If desired, decorate top with.

11. Chill until firm, about 2 hours, and ready to serve. Cut into wedges to make 12 to 16 servings.

Tip: How to "fold in"—Use a large spoon or rubber scraper. Gently cut down through mixture, across bottom, up and over the top, close to the surface. Turn bowl ¼ turn after each stroke. This gentle action keeps the mixture light and fluffy.

STRAWBERRY ANGEL RING

1. Have ready.

2. With a sharp knife, remove a V-shaped wedge about 2 inches deep from the top of the cake, leaving a rim about ¾ inch wide at the outside edge and around the hole. Tear wedge of cake into small pieces and save.

3. Soften.

4. In a 2-quart saucepan, heat the juice drained from.

5. Stir softened gelatin into hot strawberry juice until dissolved. Then chill until very thick, but not set.

6. Chill in ice tray until almost frozen around the edges.

7. Put ice-cold milk into a cold 1-quart bowl. Whip with cold rotary beater by hand, or with electric beater at high speed, until fluffy.

8. Add and whip until stiff.


10. If desired, decorate top with.

11. Chill until firm, about 2 hours, and ready to serve. Cut into wedges to make 12 to 16 servings.

STRAWBERRY JEWELS

Follow recipe for Raspberry Jewels, but use a pkg. of frozen strawberries in place of the raspberries and strawberry gelatin in place of the raspberry gelatin.
**ROYAL PECAN RING**  
(See Altitude Note on Page 2)

1. Turn on oven and set at 425 (very hot).
2. Grease well a ring mold holding about 5 cups or an 8-inch round cake pan.
3. Arrange in bottom of pan \( \frac{1}{3} \text{ cup pecan halves} \) \( \frac{1}{4} \text{ cup melted butter or margarine} \)
4. Mix and pour over pecans \( \frac{1}{2} \text{ cup brown sugar} \) \( 1 \text{ teasp. cinnamon} \) \( 2 \text{ Tablesp. dark corn syrup} \)
5. In a 1\(\frac{1}{2}\)-quart bowl, mix just until dry ingredients are wet \( 2 \text{ cups biscuit mix} \) \( \frac{1}{4} \text{ cup sugar} \) \( \frac{2}{3} \text{ cup PET Evaporated Milk} \)
6. With 2 tablespoons, drop mounds of dough to cover brown sugar mixture in pan. Bake about 15 minutes, or until toothpick comes out clean when inserted into the ring.
7. Cool in pan for 5 minutes. Turn upside down on plate, leaving pan over pecan ring, and cool 5 minutes more. Lift pan off pecan ring. Serve warm.

**EASY CREAMED PEAS**

1. Mix well in a 2-quart saucepan \( 1 \text{ can cream of chicken soup} \) \( \frac{1}{4} \text{ cup PET Evaporated Milk} \)
2. Add \( 10\text{-oz. pkg. frozen peas} \) (do not thaw)
3. Cook, uncovered, over medium heat 20 minutes, or until peas are tender. As they cook, stir now and then to separate peas. Makes 4 servings.
TANGY FRUIT DRESSING

1. Chill in ice tray until almost frozen around the edges...
   \[ \frac{1}{3} \text{ cup PET Evaporated Milk} \]

2. Put ice-cold milk into a cold 1-quart bowl. Whip with cold rotary beater by hand, or with electric beater at high speed, until fluffy.

3. Adding gradually, whip in until stiff...
   \[ \frac{1}{4} \text{ cup frozen lemonade concentrate, thawed (see note)} \]

4. Stir in gently, just until blended...
   \[ \frac{1}{4} \text{ cup salad dressing (see note)} \]

5. Chill about 30 minutes, and serve on fruit salads. Makes about 1 1/2 cups.

Note: The thawed lemonade concentrate should be cold. Use the kind of salad dressing that comes in a jar, not a bottle.

RUM SAUCE

1. Mix in a 2-quart saucepan...
   \[ 5 \text{ slightly beaten egg yolks} \]
   \[ \frac{1}{3} \text{ cups PET Evaporated Milk} \]
   \[ \frac{1}{3} \text{ cup water} \]
   \[ \frac{1}{4} \text{ cup sugar} \]
   \[ \text{few grains salt} \]

2. Cook over hot (not boiling) water, stirring all the time, until thickened. Take from heat.

3. Stir in...
   \[ \frac{1}{2} \text{ teasp. rum flavoring (see note)} \]

4. Serve warm or cold over spice cake, gingerbread, or other desserts. Makes about 2 cups. Sauce can be made the day before if covered and kept in refrigerator.

Note: To vary the flavor of this sauce, use \( \frac{1}{2} \) teasp. vanilla or \( \frac{1}{2} \) teasp. almond flavoring in place of the rum flavoring.

WHIPPED TOPPING

1. Chill in ice tray until almost frozen around the edges...
   \[ \frac{1}{3} \text{ cup PET Evaporated Milk} \]

2. Put ice-cold milk into a cold 1-quart bowl with...
   \[ 4 \text{ teasp. granulated sugar} \]

3. Whip with cold rotary beater by hand, or with electric beater at high speed, until fluffy.

4. Add and whip until stiff...
   \[ 2 \text{ teasp. lemon juice (see note)} \]
   \[ \frac{1}{2} \text{ teasp. grated lemon rind} \]

5. Serve as topping on plain cake, fruit, gelatin or other desserts. Makes 1 cup.

Note: 1 Tablesp. frozen lemonade concentrate, thawed, can replace the lemon juice and grated lemon rind.
HOT PIMENTO-CHEESE DIP

1. Put into a 1-quart saucepan

2 1/4 cups PET Evaporated Milk
1 1/2 lb. process American cheese, grated (about 2 cups)
2 teaspoons prepared mustard
1 teaspoon Worcestershire sauce
1 teaspoon bottled barbecue sauce

2. Cook over low heat, stirring now and then, until cheese melts and mixture is smooth.

3. Take from heat and

4. Serve from dish placed over hot water or a lighted candle, with crisp crackers or corn chips for dipping. Makes about 2 cups.

Tip: If you prefer a thinner dip, add a few tablespoons more PET Milk until dip is the way you like it.

PARMESAN CANAPES

1. Mix in a small bowl and let stand about 5 minutes

2. Crumble fine, and stir into mixture

3. Spread mixture on

24 Melba toast rounds or appetizer crackers

4. Garnish with

5. Bake near center of 400 oven (hot) for about 5 minutes, or until cheese melts. Serve hot. Makes about 2 dozen 1-inch canapes.

What is grated Parmesan cheese? A grated, hard Italian-type cheese, sharp flavored. Comes in a can with a sifter top or a jar. Sometimes blended with Romano cheese.

ZIPPY CHEESE BALL

1. Put into a 1 1/2-quart bowl and let stand at room temperature until soft

1/2 cup PET Evaporated Milk
1/2 cup grated Parmesan cheese
1/4 cup PET Evaporated Milk
1/2 teaspoon grated onion
1/2 teaspoon Worcestershire sauce

2. Mix in gradually

3. Mix in

1 1/2 cup PET Evaporated Milk

4. Chill about 4 hours or overnight.

5. Place chilled mixture on waxed paper. Draw edges of waxed paper together and push mixture into a ball. Finish shaping with wet hands.

6. Roll in

1/2 cup finely cut nuts
or parsley

7. Put on serving plate. Chill until ready to serve as a spread with crackers. Makes a ball about the size of a medium grapefruit.

SHRIMP DIP

1. Mix in a 2 3-oz. pkg. softened white cream cheese
1/4 cup PET Evaporated Milk
2 tablespoons lemon juice
1 tablespoon grated onion
1 teaspoon Worcestershire sauce

2. Stir in

3. Cover and chill several hours to blend flavors.

4. Put into serving dish and garnish with

5. Serve with crisp crackers or potato chips. Makes about 2 1/2 cups.

Tip: If you prefer a thinner dip, add a few tablespoons more PET Milk until dip is the way you like it.

For Variety: Try vegetables or fruits for dipping. Good with Shrimp Dip are carrot sticks, celery sticks, cauliflower buds, pineapple chunks on toothpicks, or apple wedges.

HAM ROLL-UPS

1. Mix in a 3-oz. pkg. softened white cream cheese
1 tablespoon PET Evaporated Milk

2. Spread mixture evenly over one side of

4 slices boiled ham

3. With cheese side up, and beginning at shorter side, roll up each slice. Wrap in waxed paper and chill several hours, or until firm.

4. With a sharp knife, cut rolls into 1/2-inch slices. To hold slices together and make them easy to eat, put a toothpick through each one. Keep chilled until ready to serve. Makes about 32 slices.

Easier Entertaining: The day before, you can make Ham Roll-Ups. Keep in refrigerator between layers of waxed paper.

Tip: Stick Ham Roll-Ups into an Edam cheese like we did—or a grapefruit or a big red apple will be just as pretty.
1. Turn on oven and set at 400 (hot).

2. In a 2-quart saucepan, heat to a full, all-over boil: 1 cup water; 1/2 cup butter or margarine.

3. Stir in all at once: 1 cup sifted, all-purpose flour.

4. Stir until the mixture is smooth, and forms a ball. Then take from heat. Let stand for about 2 minutes to cool slightly.

5. Add one at a time, beating after each addition until smooth and velvety: 4 unbeaten eggs.

6. With 2 tablespoons, drop mixture about 2 inches apart on a greased cookie pan to make 12 mounds. Bake near center of oven about 30 minutes, or until puffed and golden brown. Cut a small slit in the side of each puff. Cool at room temperature. When cool, cut a small slice off top of each puff.

7. Chill in ice tray until almost frozen around: 2/3 cup PET Evaporated Milk.

8. Mix in a 1-quart saucepan: 1 pkg. vanilla pudding powder (not "instant" kind); 1 1/4 cups water; 1/2 cup frozen lemonade concentrate, thawed; 1/2 teasp. grated lemon rind.

9. Cook and stir over low heat until mixture boils and is thick, about 5 minutes. Take from heat and chill thoroughly.

10. Put ice-cold milk into a cold 1-quart bowl. Whip with cold rotary beater by hand, or with electric beater at high speed, until stiff. Fold into the chilled pudding. Keep chilled until needed, but no longer than about 2 hours. When ready to serve, fill puffs with chilled pudding mixture. Replace tops. Sift powdered sugar over tops, if desired. Makes 12 servings.

Easier Entertaining: The day before, you can make cream puffs. Store loosely wrapped in waxed paper at room temperature.

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**BEEF STROGANOFF**

1. Cut into strips about 2 inches long and 1/2 inch wide: 1 lb. round steak, 1/2 inch thick.

2. In a 10-inch skillet, brown the meat in: 2 Tablesp. hot shortening; 1/4 cup finely cut onion.

3. Add: 1 teasp. salt; 1/4 teasp. pepper.

BLACK ANGEL PIE
(See Photograph on Front Cover)

1. Turn on oven and set at 275 (very slow).

2. In a 1½-quart bowl, beat until frothy:
   - 3 egg whites (1/3 cup)
   - 1/4 teasp. cream of tartar

3. Beat in, about a tablespoon at a time, until very stiff and shiny:
   - 3/4 cup sugar

4. Spread meringue over bottom and up sides of a well-greased, 9-inch pie pan to form a shell. Bake 1 hour. Cool in pan.

5. In a 1-quart saucepan, melt over very low heat:
   - 1 square (1 oz.) unsweetened chocolate
   - 1/4 cup sugar

6. Stir in:

7. Take from heat and stir in gradually:
   - 1/2 cup PET Evaporated Milk


9. Fill cool meringue shell with spoonfuls of:
   - 1 pint chocolate ice cream

10. Spoon cooled sauce over ice cream and cut into 6 wedges.

CARNIVAL CORN

1. Cook in skillet until crisp:
   - 3 slices bacon

2. Take bacon from skillet and drain on paper towel. Use some of the bacon drippings to grease a 1½-quart baking dish.

3. Mix in a 1½-quart bowl:
   - 1 can cream of mushroom soup
   - 1/2 cup PET Evaporated Milk
   - 1-lb. can whole kernel corn, drained
   - 2 Tablesp. finely cut pimiento
   - 1/2 cup grated, process American cheese
   - 1/8 teasp. pepper
   - 1/4 teasp. salt
   - 2 Tablesp. finely cut onion
   - 1/4 cup finely cut green pepper


5. Stir in until well mixed:
   - 1 1/2 cups tomato juice
   - 4-oz. can mushroom stems and pieces, drained

6. Cover and cook over very low heat 1 hour, or until meat is tender.

7. Just before serving, stir in a mixture of:
   - 1/2 cup PET Evaporated Milk
   - 1 Tablesp. lemon juice

8. Heat until steaming hot, but do not boil.

9. Serve over:
   - 3 cups cooked rice or noodles
   - (see tip opposite)

10. Makes 4 servings.

TIP: For 3 cups cooked rice or noodles, you'll need to cook 1 cup converted long grain rice, or 5-oz. pkg. pre-cooked rice, or 2 1/4 cups broken noodles.
If you like a rich golden glaze on brown 'n' serve breads, refrigerated biscuits or homemade yeast breads, just brush the tops with PET Milk before you put them in the oven.

For really fine family entertainment, nothing beats the Red Skelton Show. Enjoy it every Tuesday night on CBS-TV—see your local newspaper for time and station.

"Half-and-half" on cereals is delicious, convenient, helps stretch your budget. To make it, mix PET Milk half-and-half with bottled milk.

No matter how busy you are, it pays to rest a while in the afternoon. While you relax, enjoy "Edge of Night"—brought to you over CBS-TV weekday afternoons.

Choosing milk for a baby is a very important decision—and, year after year, more babies go home from the hospital on PET Evaporated Milk than on any other form of milk. Ask your doctor about PET Milk for your new baby.

Grand Ole Opry fans—remember that PET Milk presents this top-ranking country music show every week over many radio stations. Be sure to tune in.

Hot coffee—or iced coffee? Either way, you’ll like your coffee better with PET Milk—there’s golden country cream in every drop.